



Reopening of On-premises Dining in Restaurants Beginning Friday, April 24

The Alaska CHARR Executive Committee, with ABC Board chair Glenn Brady, met with Governor Dunleavy and his team to discuss a methodical, multi-phased reopening of on-premises dining and drinking in Alaska businesses. Our team put together [a list of recommendations](#) for his team, with the primary goals of providing continued maximum support for a suffering industry, preservation of public health and safety, and encouraging implementation of adequate measures to prevent a secondary industry-wide closure.

The Governor announced during last night's press conference that restaurants will be able to open for limited on-premises dining beginning this Friday, April 24. Tonight, the Governor, Commissioner Adam Crum, and Dr. Anne Zink released [COVID-19 Health Mandate 16](#) which includes a list of specific restrictions and requirements for restaurants (Attachment F) who wish to resume offering dine-in services in a safe, limited capacity. [Attachment F](#) includes many of the recommendations provided by the Alaska CHARR team.

Important Notes:

Alaska CHARR is putting together educational materials, including guidelines and best practices, that we plan to have **available this Friday, April 24** for the entire industry, regardless of whether or not you are a current CHARR member.

Check your current local government mandates – they might be more restrictive than current State mandates, to include prohibition of on-premises dining and/or additional restrictions and requirements (eg: the Municipality of Anchorage will not allow re-opening of on-premises dining in restaurants until Monday, April 27, and we expect there to be additional requirements and restrictions for Anchorage businesses).

If your local mandates allow you to open, and you decide to resume on-premises dining operations beginning this Friday, be safe and be smart.

PLEASE do not bend or shortcut any health and safety measures.

PLEASE make the most of this opportunity by following every single requirement and restriction if you choose to open.

PLEASE do not create justification for a second complete industry shutdown. Many businesses cannot survive that.

PLEASE go above and beyond – be the definition of exemplary. Hospitality is an unbelievable industry, and our team has been incredibly proud to witness your generosity, patience, resilience, adaptability, kindness, and support for one another and your communities through this crisis – even under the most desperate and dire of circumstances. We know that will continue for generations to come.

PLEASE know that **our team is here for you now more than ever.**
We continue to advocate at every level of government for more assistance for business owners and employees. Stay tuned.

Some key requirements and restrictions for restaurants who wish to reopen for limited dine-in services include:

- Indoor seating: up to 25% of normal maximum capacity permitted
 - Outdoor seating: maximum of 20 tables
- Dining is by reservation only, and parties are limited to household members
- Social distancing must be maintained, there must be 10ft of space between tables, and staff must wear face coverings
 - Frequent handwashing and sanitization is required
- Restaurants should encourage take-out and systems that minimize contact
- Bars, theaters, bowling alleys, and other entertainment areas are required to remain closed at this time

ABC Board Meeting

The Alcoholic Beverage Control (ABC) Board had an emergency meeting today, where they discussed how the Governor's reopening plan should affect the temporary regulations that allow for curbside pickup and delivery of alcohol by certain licensees. At this time, the ABC Board has determined that these activities will continue to be allowed until the regulations expire (August 14) or unless later decided by the Governor or the ABC Board to terminate the temporary privileges.

Alaska CHARR's most significant takeaway from today's ABC meeting was the Board's expressly clear statement to the industry that **any willful violation of the current COVID-19 related rules and/or**

mandates will be dealt with swiftly and forcefully.

Bi-weekly Industry Calls

If you were not able to join us for yesterday's industry update call featuring tax expert **Chad Estes of BDO**, a recording is available online at the following link:

[April 21 Industry Update Call](#)

We will be hosting another industry call tomorrow, **Thursday, April 23 at 1:00pm**, with special guest Aaron Frazier of the National Restaurant Association who will be discussing updates at the federal level.

We would love to see your smiling face there!

Zoom:

[April 23 Industry Update Invitation](#)

Meeting ID: 961 0041 7258

Password: CHARR

or

Call in at 1-301-715-8592

Password: 552170

Growler and Crowler Best Practices Webinar

As many on-premises members of the industry are – for the first time – offering growlers and crowlers to their customers, the Brewer's Guild of Alaska will be hosting a webinar to teach beginners best practices and procedures for take-out beer orders.

Join Presenter and Chair of Arizona Craft Brewers Guild Technical Committee, Campbell Morrissy, as he focuses on

reusable growler sanitation during COVID-19, can seaming and filling best practices for establishments pivoting to a to-go only model.

The webinar will take place Friday, April 24 at 3:00pm

[Click here to join via Zoom](#)

Meeting ID: 928 2271 8707

Password: BGAlaska

[National Restaurant Association Daily Update](#)

[Here is a link](#) to the most recent daily update from the National Restaurant Association.